

KNOLLE FARM CULINARY UPDATE

FALL- 2016



Welcome to our New Chef and our New Culinary Endeavors

In our quest for sharing, and hospitality to guests here, we have always dreamed of expanding our culinary horizons to be able to focus even more-so on great food, particularly foods that are fresh, natural, and directly from our own farm and ranch, and that reflect our interests. Now, after an extensive search for the right person to fit the unique position as Executive Chef at Knolle Farm & Ranch, we have found one that we feel just fits the bill and will be leading us in these new adventures! **Chef Randy Foote** meets all the qualifications, being a very knowledgeable, entertaining instructor, a talented and creative chef, and person who can spearhead our culinary interests at **Knolle Farm & Ranch**. He joins us in focusing on **Farm- to-Table experiences**, pulling from our **own garden, bee- hives, olive orchards, fresh eggs, and natural products** whenever possible, but, always stressing the element we treasure most here, and hope to share with guests - **Mother Nature**.

Chef Randy

Chef Randy Foote attended Scottsdale Culinary Institute in Scottsdale, Arizona. Soon thereafter realizing his passion of sharing Culinary Arts with others, he began his teaching career that would span nearly a decade. Over the last 20 years Chef Foote has served as Executive Chef at Creative Hands Cuisine in Arizona, Chef de Cuisine at Desert Mountain Country Club, Executive Chef at Corpus Christi Yacht Club, and Owner Chef of Indigo Bakery here in Corpus Christi. He recently returned to the Coastal Bend to serve as Executive Chef of the Culinary Arts Department of Del Mar College where served for over two years, now to join us at Knolle Farm and Ranch.

Bi-Monthly Dinners, Cooking Classes, and Private Dinners

Beginning in December we will be hosting bi-monthly dinners that will range from holiday celebrations to festive outdoor cook-outs. Randy's specialty will also be his informative and interactive cooking classes and private dinners. We can custom design a cooking class or fine dining experience to suit your individual needs and desires. Cooking classes may range from an individual "shadowing" Randy to a corporate group, and everything in between. (Even a "continuing education" class may be on the horizon.) And, where in the Corpus area can you find a private fine dining experience, hosted by a great private chef and staff in the gorgeous surroundings of Knolle Farm!

A Short Survey For You

Now, we want your input as to what you would like us to do for you! Attached please find a short SURVEY of thoughts and ideas we have. If you might take a minute to click on the "**Cooking Class Survey**"(below), fill it out and return to us, it would be greatly appreciated. If not, please just shoot us an e-mail us @knollefarm@gmail.com, or Facebook us, and let us know what you might be searching for in the culinary arena - DINNER PARTIES, COOKING CLASSES, B&B STAYS, HUNTING TRIPS, WEDDINGS & EVENTS, or entertaining guests - regardless of your choices, great food and a memorable culinary experience for all is a to priority of ours! *(P.S. - Please forward us names of others you know who might be interested, and who we might include when we send dinner invitations.)*

We look forward to seeing you!

All of us at Knolle Farm are devoted to promoting Mother Nature and sharing our bounty with guests who join us. After 20 years in this very rewarding hospitality business, we are still enjoying every minute of introducing guests to new ways to enjoy and share the fruits of our labor. Chef Randy's enthusiasm, spirit and knowledge will be great compliment to our already great staff and talents, and we all welcome him! Please help us to help you by giving us your input, and watch for lots more from the Culinary team at Knolle Farm & Ranch. We look forward to meeting soon. Thank you all!

Beth Knolle Naiser and Stephen Naiser

Knolle Farm & Ranch
www.knolle.com